



Meetings

WITH A VIEW

at Holiday Inn Club Vacations®
Tahoe Ridge Resort

TAHOE RIDGE RESORT

Meetings with a View

2025-2026 Special Events Menu

Breakfast Buffets

Continental Breakfast \$18

Orange Juice, Coffee, Decaf, Hot Tea
Sliced Banana Bread
Yogurt and Granola
Fresh Fruit

*Add Cheesy Scrambled Eggs \$6 PP

Savory Breakfast Buffet \$32

Continental Breakfast plus 2 of the following:

Farm-Fresh Scrambled Eggs
(with or without cheese)
Home-Style Biscuits and Country Gravy
Hearty Omelet (Ham and Cheese or Vegetable)

Sunrise Brunch Buffet \$36

Served with:

Orange Juice, Coffee, Decaf, Hot Tea
Fresh Seasonal Fruit Platter
Yogurt and Granola
Country Potatoes

Choice of 2 Entrées:

French Toast

Texas toast topped with maple or orange syrup and powdered sugar

Eggs Benedict

Poached eggs with Canadian bacon on an English muffin with hollandaise sauce

Quiche

Spinach and mushroom Lorraine – bacon and Swiss cheese

Cheesy Potatoes

Scrambled eggs tossed with honey-cured ham, onions, bell peppers and cheddar cheese, served over roasted breakfast potatoes

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Breakfast Enhancements

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Croissant or English Muffin Sandwich \$12

Scrambled egg with cheese ham, bacon or sausage

10-Sandwich Minimum

Breakfast Burrito \$14

Scrambled eggs, cheese, potatoes, salsa and sour cream on the side
Bacon or Ham for \$4

10-Burrito Minimum

Hot Oatmeal \$6

Served with brown sugar and raisins

Whole Fruit \$6

Choice of Oranges, Apples or Bananas

Chef Choice Freshly Baked Muffins \$6

Yogurt Parfait Topped with Granola \$6

Breakfast Link Sausage \$6

Apple Wood Bacon \$6

Hard Boiled Eggs \$5

Smoked Salmon with Red Onion and Capers \$14

2HR-Mimosa or Bloody Mary Station \$22

Breakfast Carving Station

Prime Rib of Beef served with au jus and creamy horseradish sauce \$10

Honey Baked Ham served Brown Sugar and Pineapple Glaze \$6

\$65++ Carving Station Service is required.

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Lunch Buffet

Lemonade, Soda, Coffee, Decaf, Hot Tea

Deli Buffet \$28

Assorted Sliced Luncheon Meats: Smoked Turkey, Honey Ham, Lean Roast Beef

Assorted Cheese Slices: Swiss Cheddar, Dill Havarti
Local Artisan Sliced Breads: Wheat, White, Sourdough

Condiment Platter: Lettuce, Tomato, Pickles, Onion, Mayonnaise, Mustard
Assorted Chips

Choice of one salad:

Mixed Greens, Caesar Salad, Potato Salad, or Pesto Pasta Salad

Add Soup for \$4 per person:

New England Clam Chowder or Tomato Basil

Mixed Green Salad Bar \$36

Mixed Greens, Chicken, Bacon, Crumbled Blue Cheese, Shredded Cheddar Cheese, Tomatoes, Cucumbers, Hard-Boiled Eggs
Ranch and Basil Vinaigrette Dressings Served with Dinner Rolls
Choice of 1 Soup:
New England Clam Chowder or Tomato Basil
Avocado \$5 PP

Pizza \$24

Mixed Green Salad with Basil Vinaigrette and Ranch Dressing
Choice of 2 Pizza Types:
Combo, Pepperoni, Hawaiian, Cheese or Vegetable

Fiesta Buffet

\$28: 1 Protein

\$46: 2 Proteins

Mixed Green Salad Bar with Basil Vinaigrette and Ranch

Proteins:

Chicken Fajitas
Seasoned Taco Beef
Pork Carnitas
Tequila Shrimp
Portobello Fajitas (vegan)

Served with:

Corn and Flour Tortillas
Spanish Rice and Refried Beans
Lettuce, Tomato, Onion, Jalapeño, Olives
Shredded Cheese Blend and Sour Cream
Homemade Chips and Salsa
Guacamole \$5 PP

Buena Serra Lunch Buffet \$40

Salad Bar and Dinner Rolls

Choice of 2:

Penne Primavera with Oil and Garlic or Marinara
Spaghetti and Meatballs with Marinara
Wild Mushroom Ravioli with Red Pepper Cream Sauce
Three Cheese Tortellini with Pesto Cream Sauce
Lasagna Bolognese
Classic Fettuccini Alfredo

Add Chicken, Shrimp, or Italian Sausage for \$8 PP

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2025-2026 Special Events Menu

Break Service and Dessert Options

Prices are Per Person

Assorted Cheese and Crackers \$8

Mini Fruit Yogurt and Granola Parfait \$6

Popcorn, Caramel Corn and Spicy Snack Mix Trio \$8

Chips and Salsa \$5

Choice of Fudge Brownies, Assorted Cookies or Lemon Bars \$6

Assorted Power, Granola and Candy Bars \$8

Gourmet Ice Cream Bars \$8

Sundried Tomato Hummus and Pita Chips \$10

Baked Spinach and Artichoke Dip with Chips \$10

Pretzel Dipping Bar-Cheese, Ranch, Hummus \$12PP or (25 increments)

Ahi Poke Station and Wonton Chips \$12PP or (25 increments)

Street Tacos Ground Beef or Shredded Carnitas with Salsa \$8PP or (25 increments)

**Hors D'oeuvres Displays can be used as break options.*

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2024-2025 Special Events Menu

Prices are per Person

Appetizer Displays

Cheese and Fruit Platter \$10

Assorted Crackers, Sliced Baguettes, Crostini, Dill Havarti, French Brie, English Huntsman Cheese, Grapes and an Assortment of Seasonal Berries

Baked Brie \$10

Baked in Puff Pastry with Green Apples, Honey Drizzle and Sliced Almonds, Served with Crostini

Mediterranean Platter \$10

Marinated Assorted Vegetables, Hummus, Olives, Artichokes, Feta Cheese and Pita Chips

Vegetable Crudité Platter \$7

With Assorted Dips – Ranch, Pesto, Sour Cream and Onion Served with Crostini

Fruit Platter \$6

Assorted Fresh Fruit

Bruschetta \$6

Roma tomatoes, basil and feta

Appetizers

\$7 per selection or choice of any three items for \$20:

Apps can be ordered in 25 piece increments (max 3 choices)

Tri Tip (+\$1) glazed with Hoisin sauce on potato cake

Satay Skewers Chicken, Shrimp or +\$2 Beef

Pot Stickers served with plum and Hoisin sauce

Seared Ahi Tuna (+\$2) on a wonton chip with soy sauce and wasabi

Shrimp Tempura with pineapple chili sauce

Bite Sized Crab Cakes served with red pepper aioli

Vegetarian Chimichanga with spicy mayo sauce

Spanakopita: phyllo filled with spinach and feta

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2025-2026 Special Events Menu

Plated Dinners

All Plated Entrées include choice of Classic Caesar Salad or Organic Spring Mix with Sweet Basil Dressing, Choice of 2 sides, Dinner Rolls and Butter. Lemonade, Coffee, Decaf, Hot Tea.

Filet Mignon \$68

Prime Rib of Beef \$68

Served with au jus, sour cream, and horseradish

Citrus Macadamia Nut Salmon \$56

With orange juice reduction sauce

Chicken Anna \$54

Boneless breast of chicken sautéed with fresh basil, garlic, artichoke hearts, tomato and white wine,

Herb-Roasted Chicken \$54

Whole chicken marinated in fresh herbs and oil

Wild Mushroom Ravioli \$42

Served with roasted pepper cream sauce and feta cheese

Pasta Primavera \$38

Fresh blend of seasonal vegetables with topped with choice of olive oil and garlic, roasted pepper cream sauce or Alfredo sauce.

Events with plated menus will be charged at the highest-priced item for all attendees.

Events with plated menus must also all have the same starch and vegetable.

A service charge of \$75 will apply for groups of 19 people or less. Prices listed are per person unless otherwise noted. Prices and menu selection may change without notice. Prices are subject to sales tax (7.1%) and service fee (21%). We strive to serve the best quality possible. Due to this reason, not all menu items may be available in certain meeting locations on our property.

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2025-2026 Special Events Menu

Duo Entrees

All Duo Entrées include choice of Classic Caesar Salad or Organic Spring Mix with Sweet Basil Dressing, Choice of 2 sides, Dinner Rolls and Butter. Lemonade, Coffee, Decaf, Hot Tea.

Beef Tips and Wild Mushroom Ravioli \$66

House specialty beef tips finished with marsala demi glaze and fresh ravioli filled mushrooms, tossed with a roasted red pepper cream sauce and topped with feta cheese

Santa Maria Tri Tip and Chicken Anna \$68

Tri tip topped with roasted peppers and caramelized onions and boneless breast of chicken sautéed with fresh basil, garlic, artichoke hearts, tomato and white wine

Herb-Roasted Chicken and Citrus Macadamia Salmon \$60

Whole chicken marinated in fresh herbs and oil and salmon prepared citrus macadamia style

Chicken Anna and Wild Mushroom Ravioli \$58

Boneless breast of chicken sautéed with fresh basil, artichoke hearts, roasted tomato sauce and fresh ravioli filled with mushrooms, tossed with a roasted red pepper cream sauce and topped with feta cheese

Different combinations of plated choices can be customized. Please call for a price quote.

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2025-2026 Special Events Menu

Vegetarian Features and Special Dietary Needs

Vegetarian/Vegan Options:

Wild Mushroom Ravioli with choice of Vegetable Broth, Roasted Pepper Cream Sauce or Marinara Sauce

Curry Vegetables with Basmati Rice

Penne Primavera with choice of Oil and Garlic or Marinara Sauce

Portobello Fajita with Vegan Rice and Beans

Portobello Steak topped with warm polenta, fresh basil, garlic, artichoke hearts, tomato and white wine

Chickpea and Portobello Chili Verde served with Tortillas, Rice and Beans

Traditional Shashouka- North African Vegetable and Bean Stew, Braised in Tomatoes and Warm Spices, Served over Saffron Basmati Rice

Quinoa and Barley Pilaf with Lentils and Grilled Vegetables, served with Chimichuri Sauce

Gluten-Free Options:

Gluten-Free Ravioli with Oil Garlic, Marinara or Red Roasted Pepper Cream Sauce

Herb Chicken with Warm Lentils or Chef Choice Side to Match Group's Starch and Vegetable Selections

Custom Vegan or Vegetarian Buffets Available Upon Request

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2025-2026 Special Events Menu

Signature Dinner Buffet

Ridge Buffet includes choice of Classic Caesar Salad or Organic Spring Mix with Sweet Basil Dressing, Choice of 2 sides, Dinner Rolls and Butter. Lemonade, Coffee, Decaf, Hot Tea.

Ridge Buffet \$60

Signature Entrees:

Carving station required for \$65++

Honey Baked Ham with Brown Sugar and Pineapple Glaze **(additional \$6 per person)**

Santa Maria Tri Tip topped with roasted peppers and caramelized onions **(additional \$8 per person)**

Prime Rib with Au Jus, Sour Cream, and Horseradish **(additional \$10 per person)**

Select Entrées:

Penne Primavera topped with Choice of Oil and Garlic, Marinara or Roasted Pepper Cream Sauce.

Wild Mushroom Ravioli topped with Roasted Pepper Cream Sauce

Chicken Anna

Herb-Roasted Chicken

Citrus Macadamia Salmon in Orange Juice Reduction Sauce

Cider-Glazed Pork

Beef Tips \$6++ PP

Dinner Buffet Accompaniments

Choice of two side dishes for your Ridge Buffet

(Each additional choice is \$6 per person):

Grilled Vegetable Platter Served Room Temperature and topped with Balsamic Vinaigrette

Twice-Baked Potato Cake

Basmati Rice Pilaf

Roasted Brussel Sprouts with Thyme, Caramelized Onion, and Bacon

Creamy Whipped Potatoes

(Creamy, Pesto or Wild Mushroom)

Roasted New Potatoes with Garlic and Rosemary

Cauliflower Au Gratin

Asparagus with Garlic

A service charge of \$75 will apply for groups of 120 people or less. Prices listed are per person unless otherwise noted. Prices and menu selection may change without notice. Prices are subject to sales tax (7.1%) and service fee (21%). We strive to serve the best quality possible. Due to this reason, not all menu items may be available in certain meeting locations on our property.

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2023-2024 Special Events Menu

Themed Dinner Buffets

Ridge Buffet includes choice of Classic Caesar Salad or Organic Spring Mix with Sweet Basil Dressing, Choice of 2 sides, Dinner Rolls and Butter. Lemonade, Coffee, Decaf, Hot Tea.

Tahoe Barbeque Buffet \$64

Choice of 2 entrées:

Santa Maria Beef Tri-Tip
House-Smoked Pork Ribs
Barbecue Chicken

Served with:

Baked Beans
Potato Salad
Tossed Green Salad Bar
Cornbread Muffins

Fiesta Dinner Buffet \$46

Choice of 2 Proteins:

Chicken Fajitas
Seasoned Taco Beef
Pork Carnitas
Tequila Shrimp
Portobello Fajitas (vegan)

Served with:

Corn and Flour Tortillas
Vegan Spanish Rice and Vegan Refried Beans
Lettuce, Tomato, Onion, Jalapeño, Olives
Shredded Cheese Blend and Sour Cream
Homemade Chips and Salsa
Guacamole \$5PP

Buena Serra Dinner Buffet \$40

Choice of 2:

Penne Primavera with Oil and Garlic or Marinara
Spaghetti and Meatballs with Marinara

Wild Mushroom Ravioli with Red Pepper Cream Sauce

Three Cheese Tortellini with Pesto Cream Sauce
Lasagna Bolognese

Classic Fettuccini Alfredo

Add Chicken, Shrimp, or Italian Sausage for \$8 per person

Add Third Pasta Option for \$8 per person

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2025-2026 Special Events Menu

Desserts

Chef Specialty Plated Dessert \$10

Strawberry Shortcake
Creme Brulee
Chocolate Mousse
Tiramisu or Fruit Tiramisu
New York Cheesecake

Gluten-Free Desserts \$11

Chocolate-Covered Strawberries
Flourless Chocolate Cake

Belgium Hot Chocolate Station \$6

Belgium hot chocolate with marshmallow and peppermint stick toppings

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Bar Selection

Premium Brands and Cordials \$10 to \$14

Call Brands \$10

Well Brands \$8

Imported Bottled Beer \$9

Domestic Bottled Beer \$8

Wine per Glass \$8 to \$12

Wine by the bottle is also available. Call for wine selections and prices.

Signature Drinks Available Upon Request

Banquet Beverages

A Bartender deposit of \$500 is required for all groups.

This fee is waived if a minimum of \$500 is hosted in bar service.

Unlimited Non-Alcoholic Beverages \$3

Lemonade, Coffee, Decaf, Hot Tea and Sodas

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Ordering Information and Catering Policies

Event Confirmation and Payments

A non-refundable deposit, along with a signed catering contract, is required in order to confirm an event. Final menu selections and an advanced payment of 100% of the estimated food and beverage charges will be payable thirty (30) days prior to the date of the function. Additional charges incurred during the function will be payable at the conclusion of the event. Additional food and beverage items can be ordered by the group representative up until seven (7) business days prior to a function date.

Minimum Requirements and Guarantee

A minimum purchase of food and beverage may be required during our high-season weekend evenings to hold your exclusive event. The attendance must be guaranteed in advance, per your contract. This number will in no case be reduced after the contracted deadline, and charges will be executed accordingly. If the required guarantee is not provided by your contracted deadline, the original count at the time of event confirmation will be considered the guarantee.

Cancellation Policy

Should the function be canceled thirty (30) days or less prior to the function date, Tahoe Ridge Resort will retain 100% of the estimated food and beverage costs. If such payment has not been received as of the date of cancellation, Tahoe Ridge Resort will collect payment from the guarantor (or authorized representative) within seven (7) days of the date of cancellation.

Planning Deadline

It is necessary that we are in receipt of final menu selection, room set up requirements and all relevant details for which we are responsible, no later than your contracted deadline prior to the function date.

Menu Pricing

Certain items are subject to seasonal availability. Tahoe Ridge Resort reserves the right to offer substitutions if food and beverage are not up to our level of quality. If, upon final confirmation of menu selections, Tahoe Ridge Resort finds that an item is not available at customary prices, the client will have the option to choose an alternative selection or pay a premium.

Quality Assurance

The quality of Tahoe Ridge Resort food is guaranteed. Due to health regulations, Tahoe Ridge Resort will not allow food to be brought on or taken off premises. Special and custom menus can be designed upon request. Consuming raw or under cooked meats, poultry, seafood, mollusks or eggs may increase your risk of foodborne illness.

Guest Responsibility

The party/organization scheduling an event agrees to assume full responsibility for the conduct of its members, and assumes liability for charges incurred by its members and/or damages caused by its members. Taping or posting any materials on any walls is strictly prohibited without prior approval of the Catering and Events Department. Tahoe Ridge Resort is not responsible for lost or stolen articles. For the safety of our patrons, Tahoe Ridge Resort reserves the right to refuse alcoholic beverage service at our discretion.

Additional Charges

Prices quoted do not include 7.1% Nevada state sales tax and 21% service fee. An assembly/set-up fee may be charged for set up of additional event items such as, but not limited to, centerpieces, decorations and party favors. These additional services must be arranged in advance with the Catering and Events Department and delivered at least 24 hours prior to the event. Additional facility charges apply. A service charge will apply for groups of 19 people or less. Prices listed are per person unless otherwise noted. Prices and menu selection may change without notice. Prices are subject to sales tax (7.1%) and service fee (21%). We strive to serve the best quality possible. Due to this reason, not all menu items may be available in certain meeting locations on our property.